

CHOCOLATE CAKE WITH BUTTERCREAM ICING

ACTIVITY SHEET

1. What ingredient in this recipe could be a source of salmonella?

2. What are the sanitation precautions that you need to practice when making this recipe?

3. When you add dry ingredients to a liquid batter and you are using the hand mixer, how do you prevent a "dust cloud"?

4. What does it mean if the toothpick comes out clean?

5. What is the purpose of sifting powdered sugar?

6. When you put the icing on the cake, what do you need to know and do so that the top of the cake doesn't pull off and get stuck on the icing?

7. This is an old-fashioned recipe – it calls for "grease and flour". Describe how you did that before we had the non-stick spray.

8. List the ingredients to be measured in the following:

<u>Dry Measuring Cups</u>	<u>Liquid Measuring Cups</u>
_____	_____
_____	_____